Retail Food Establishment Inspection Report First aid kit										olicy				
D						<b>D</b>	11						health	
	nte:  /1	2/2	202	23	Time in:Time out:License/I9:4510:35FOC			28				Est. Type Risk Category P	Page <u>1</u> of <u>2</u>	
Pu	irpo	ose o	f Ins	spec	tion: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compl	aint	4	-Inv	estig	atior	1		OTAL/SCORE	
Establishment Name: Contact/Owner Na Donut Palace of Rockwall Young Cho												<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>		
Physical Address: 491 I-30 Rockwall, TX Pest control : GoEco/3-28-23								ood Hood US	/9-7-22				12/88/B	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO							= not observed NA = not applicable $COS$ = corrected on site R = repeat viol.							
Ma	urk t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation							Nox for IN, NO, NA, COS Mark an X in appropriate bo tive Action not to exceed 3 days	ox for R	
Co O	Î	iance N	Ν	С	Time and Temperature for Food Safety	R	C		Ν	e Sta N A	С		R	
U T	N	0	Α	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		t 1		0	A	S			
	~				1. Proper cooning time and temperature			~				12. Management, food employees and conditional emp knowledge, responsibilities, and reporting	ipioyees,	
	~				2. Proper Cold Holding temperature( $41^{\circ}F/45^{\circ}F$ )			~				13. Proper use of restriction and exclusion; No dischar eyes, nose, and mouth	rge from	
	•				3. Proper Hot Holding temperature(135°F)		_					• • •		
		~			4. Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>			+	_	~							
		~			Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{12}$ )		
3					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations		
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	ed	
_					7. Food and ice obtained from approved source; Food in			<u> </u>				eggs cooked		
	~				good condition, safe, and unadulterated; parasite destruction Dawn/Sunrise							Chemicals		
					8. Food Received at proper temperature	+						17. Food additives; approved and properly stored; Was	ashing Fruits	
	~				check at receipt			~				& Vegetables		
			1		Protection from Contamination 9. Food Separated & protected, prevented during food			~				18. Toxic substances properly identified, stored and us	iseu	
	•				preparation, storage, display, and tasting							Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	$\square$		~			-	19. Water from approved source; Plumbing installed; p backflow device	proper	
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			~				20. Approved Sewage/Wastewater Disposal System, p disposal	proper	
	т	N	N	С	Priority Foundation Items (2 P	oints)	viola		Req	uire N	Cor C		R	
U T	N	0		ŏ	<b>Demonstration of Knowledge/ Personnel</b>	ĸ	τ	JN	0	A	o s			
			A	Š		_	Т	ſ				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~		A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	,	T	r •						
	くく		A		21. Person in charge present, demonstration of knowledge,	,	<u>1</u>	~						
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## 1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Young Cho	<sup>Print:</sup> Young Cho	Title: Person In Charge/ Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Donut Palace of Rockwall		Physical Address: 491 I-30 TEMPERATURE OBSERVA		all, TX	License/Permit # FOOD5028	Page <u>2</u> of <u>2</u>			
Item/Location	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion	Temp F			
reach in cooler/sausage	41								
reach in cooler/cooked egg	40								
white freezer ambient	6								
white freezer ambient	-11								
reach in freezer ambient	7								
glass front cooler ambient	28								
glass front cooler ambient	38								
glass front cooler ambient	35								
Item AN INSPECTION OF YOUR F		SERVATIONS AND CORRECT							
Number NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATTE	IN FIOIN IS DIRE		IE CONDITIONS ORSERV				
		ap and paper towels. N	leed to po	ost emp	loyee health pos	ster			
Sani bucket at 100		lorine sanitizer							
3 comp sink 129 F									
W Need to store wipi									
32 All equipment in ki									
45 Need to clean wall									
39 Time for a thoroug									
		rge storage containers							
		ound and on equipmer	nt/fryers, o	ovens					
42 Need to clean spe									
		me stickers and discar	d at 4 ho	urs. CO	S				
37 Time to defrost fre									
¥		pent grease from filtering	tube/disc	arded. A	dvised to keep cl	ean			
45 Need to clean wall									
		er 3 comp sink where o	clean dish	nes are s	stored				
37 Store all items 6 in									
35 Store personal iter									
No spent liquid gre		•							
		freezer under pass thru							
28 Date mark all foods coo	8 Date mark all foods cooked or opened if not used within 24 hours. Discard at 7 days after opening or cooking								
Received by:		Print:			Title: Person In Charge/	Owner			
			Cho		Owner	U WIICI			
(signature) Houng Cho Inspected by: (signature) Christy Co	rton, 1	RS Christy C		RC					
Form EH-06 (Revised 09-2015)	, <i>cey</i> , 1				Samples: Y N #	collected			